








TANNINS

ENARTISTAN ELEGANCE

Tannin for must and wine

	<p>COMPOSITION Condensed tannin extracted from exotic species wood, grape skin tannin and gallic tannin.</p>
	<p>GENERAL CHARACTERISTICS EnartisTan Elegance is a blend of condensed tannins consisting, in part, of unfermented ripe white grape skin tannins. When used during settling of white and rosé must, EnartisTan Elegance:</p> <ul style="list-style-type: none"> ▪ Improves protein stability ▪ Increases antioxidant protection of both juice and wine ▪ Helps maintain a fresher and more appealing color ▪ Improves aromatic freshness and enhances fruit aromas ▪ Increases wine structure without adding astringency <p>When used during white, red and rosé wine maturation:</p> <ul style="list-style-type: none"> ▪ Improves clarity and protein stability ▪ Protects aroma and color from oxidation and increases fruit character ▪ Increases structure and balance without imparting astringency or dryness
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Red and rosé must ▪ During white, red and rosé wine maturation
	<p>DOSAGE White and rosé musts: 10 - 15 g/hL (0.8-1.3 lb/1,000 gal) Wine: 3 - 10 g/hL (0.25-0.8 lb/1,000 gal)</p>
	<p>INSTRUCTIONS FOR USE Dissolve EnartisTan Elegance at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or Venturi tube. When used in wine, performing laboratory trials is advised to evaluate the sensory impact and to determine the best dosage. While it is recommended to add EnartisTan Elegance during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. When added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE Product approved for winemaking in accordance with Reg. (EU) 2019/934 Product approved for winemaking by the TTB: Legal Limit: The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Only tannin which does not impart color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid).</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.